



RIVERSTONE

RESTAURANT & EVENT CENTER

Specials

Wednesday & Thursday

Fresh Atlantic Scallops

SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE, COMES WITH SALAD, STARCH AND VEGGIES

22

Fresh Atlantic Scallops and Top Sirloin

SCALLOPS SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE, WHILE OUR TOP SIRLOIN SERVED IN FIG SAUCE, COMES WITH SALAD, STARCH AND VEGGIES

34

Fresh Atlantic Scallops and Filet

SCALLOPS SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE ALONG WITH A MOUTH WATERING FILET, COMES WITH SALAD, STARCH AND VEGGIES

45

All Week

Chef made Carolina BBQ Chicken Thigh

MADE FROM SCRATCH OUR CAROLINA BBQ SAUCE ON TWO GRILLED CHICKEN THIGHS COMES WITH STREET CORN AND DUCK FAT POTATOES WITH OUR SIGNATURE SIDE SALADS TO CHOOSE FROM

17



Appetizers

Charred Sprouts

BACON AIOLI, PRESERVED LEMON, HERBS

6

Fig Brie Puff Pastry

PUFF PASTRY STUFFED WITH BRIE TOPPED WITH FIG, PEAR AND CANDIED WALNUTS

7

Bacon Wrapped Dates

STUFFED WITH BARABOO BLUE GOAT CHEESE

8

Fried Coconut Shrimp

SERVED OVER APRICOT SAMBAL SAUCE, WITH FRESH GREENS

12

Salmon Cakes

THREE LIGHTLY FRIED SALMON CAKES DRIZZLED WITH SPICY GARLIC ROMULADE SAUCE

12

Spinach & Provolone Croquettes

SMOKED PAPRIKA AND GARLIC AIOLI.

6

Entrees

Salads, Pastas & Sandwiches

Riverstone Salad

MIXED GREENS, FETA, CRANBERRIES, CANDIED WALNUTS
HOMEMADE CITRUS VINAIGRETTE

8

Caesar Salad

ROMAINE, PARMESAN, ASIAGO CRISP, CROUTON,
HOMEMADE CAESAR DRESSING

10

Beef Stroganoff

EGG PAPPARDELLE NOODLES, BEEF TENDERLOIN, MUSHROOMS AND SPINACH
SERVED IN A GARLIC CREAM SAUCE
INCLUDES YOUR CHOICE OF SIDE SALAD

17

Tuscan Basil Pesto Pasta

FARFALLE PASTA WITH A CREAMY BASIL PESTO PASTA SAUCE, SERVED WITH ROASTED
BELL PEPPERS, ZUCCHINI, MUSHROOMS, SPINACH AND PARMESAN CHEESE. INCLUDES
YOUR CHOICE OF SIDE SALAD

15

Add a Protein

**STEAK \$5, CHICKEN \$4, OR SHRIMP \$5*



*RiverStone Cheeseburger

GROUND STEAK, TOMATO, PICKLE, ONION, ROMAINE,
GARLIC AIOLI, CHEDDAR CHEESE WITH A SIDE OF FRIES

13

*Bacon MacBurger

GROUND STEAK PATTY TOPPED WITH IN HOUSE MAC
AND CHEESE. BACON, SPICY BBQ SAUCE

15

Land Entrees

Comes with Salad, a Veggie and a Starch

*Filet Mignon

8 OZ HAND CUT, MELTED BUTTER

27

*Top Sirloin

8 OZ SIRLOIN, ROSEMARY FIG SAUCE.

18

*Pan-Seared Chicken Florentine

SUNDRIED TOMATOES, SPINACH, PARMESAN CHEESE WITH A LIGHT CREAM SAUCE

19

*18 oz Bone -In Ribeye

HAND CUT, HERB BUTTER

35

*Pheasant Picatta

WHITE WINE, LEMON, CAPERS, HERBS

29

Sea Entrees

Comes with salad, and a starch

*Scottish Salmon

MANGO CHIMICHURRI SAUCE.
INCLUDES A VEGGIE

20

*Rainbow Trout

TROUT FROM RUSHING WATERS, PANSEARED WITH SKIN SEASONED WITH LEMON AND HERBS.
INCLUDES A VEGGIE

18

*Beer Battered Atlantic Cod

TWO FOUR OZ COD FILLETS SERVED WITH COLESLAW

14

*Baked Atlantic Cod

TWO 8 OZ FILLETS, LOBSTER TARRAGON BUTTER SAUCE AND LEMON JUICE SERVED WITH COLESLAW

17

Sides

Starches

DUCK FAT POTATOES \$1 EXTRA

GARLIC MASH POTATOES

FRENCH FRIES

WILD RICE

Side Salads

RIVERSTONE SALAD

CAESAR SALAD

SOUP OF THE DAY

Veggies

VEGGIE OF THE DAY

ASPARAGUS

Kiddos

**Cheeseburger
& Fries**

7

Mac and Cheese

6

**Chicken Tenders
& Fries**

6

Desserts

**All Desserts are made in house
by our own culinary team:**

Peanut Butter Chocolate Lava Cookie

9

Apple Spice Cake with Salted Carmel Frosting

10

Chef's Hand Pie

A SMALL PACKAGE DELIVERING BIG FLAVOR. HOMEMADE BUTTER CRUST CHEF'S CHOICE SEASONAL PIE FILLING SERVED WITH A SCOOP OF FRENCH VANILLA ICE CREAM

10

Libation

Signature Drinks

CHOCOLATE CHERRY MARTINI

THREE OLIVES VANILLA VODKA, GODIVA DARK LIQUOR, WITH CHERRY JUICE

8

BOURBON SMASH

MUDDLED LEMON AND MINT. BULLEIT BOURBON, TOP WITH LEMONADE.

9



DREAMSICLE MARTINI

THREE OLIVES VANILLA VODKA, BAILEYS, GRAND MARNIER

8

PEACH OLD FASHIONED

MUDDLED LUXOR CHERRY, ORANGE. BITTERS-MAKERS MARK, PEACH SCHNAPPS TOP WITH SPRITE

7

SPARKLING BLOOD ORANGE MARTINI

BLOOD ORANGE VODKA, TRIPLE SEC WITH A SPLASH OF SPARKLING WINE

9

Beer

Draft

SPOTTED COW	5
BUD LIGHT	4
COORS LIGHT	4
ELYSIAN IPA	6

Bottles/ Cans

BLUE MOON	4
BUDWEISER	4
FAT TIRE	5
MOON MAN	4
STELLA	5
HEINEKEN	5
CITY LIGHTS MEXICAN	5
KARBEN 4 FANTASY	5
MILLER LIGHT	4

Seltzer

WHITE CLAW BLACK CHERRY	5
WHITE CLAW LIME	5



Red Wine

GEN 5- CABERNET- JUICY WITH FLAVORS OF BLACK CURRENT AND HINTS OF LICORICE AND FINISHES WITH TOASTED OAK.

7 GL

LAMADRID- CABERNET FRANCO- BLACKBERRY, NOTES OF VIOLET, WITH HINTS OF LICORICE AND MINT. SPICY AND SMOOTH.

10 GL/40 BTL

HESS, CABERNET SAUVIGNON, "SHIRTAIL RANCHES", FLAVORS OF RED RASPBERRY, BLACK CHERRY FOLLOW WITH SPICY NOTES OF CURRANTS, ANISE, CLOVES, CEDAR AND A TOUCH OF VANILLA. THIS SOFT, ROUND, MEDIUM-BODIED WINE TASTES LIKE CABERNET SHOULD.

14 GL/38 BTL

LA STOIRA- CABERNET- BLUEBERRY, BLACKBERRY, AND BLACK LICORICE WITH HINTS OF DRIED HERBS. SILKY SMOOTH WITH RICH FLAVOR, A TOUCH OF VANILLA AND SOFT TANNINS.

40 BTL

ALEXANDER VALLEY VINEYARDS, MERLOT CALIFORNIA
THIS WINE HAS BROAD MOUTH-FEEL WITH FLAVORS OF CHERRY, BLACKBERRY, CASSIS, PLUM, AND CHOCOLATE.

15 GL/40 BTL

RED WINE WILD THING ZINFANDEL
BLACK CHERRY AND RASPBERRY WITH A HINT OF CIGAR BOX AND VANILLA. SMOOTH, LUSH AND JAMMY.

12 GL/35 BTL

THE PRISONER RED BLEND-
CRAFTED WITH AN UNLIKELY MIX OF ZINFANDEL, CABERNET SAUVIGNON, PETITE SIRAH, SYRAH, AND CHARBONO, THIS DARK RED WINE BLEND FEATURES ENTICING AROMAS OF BING CHERRY, DARK CHOCOLATE, CLOVE, AND ROASTED FIG. THESE SCENTS GIVE WAY TO PERSISTENT TASTES OF RASPBERRY, BOYSENBERRY, AND POMEGRANATE WITH A LINGERING VANILLA

15 GL/75 BTL

ZOLO MALBEC- JUICY RASPBERRY AND DARK PLUM, CHOCOLATE AND SPICE ON THE FINISH.

9 GL/28 BTL

ROCO PINOT NOIR- RHUBARB AND STRAWBERRY FLAVORS, SWEET RED CHERRY WITH LIGHT SPICE AND EARTHY FINISH.

12 GL/35 BTL

TAMBER BEY 'DEAUX CHAVEAUX' CABERNET- SUPER PLUSH AND RICH RED PLUM, SMOOTH PALATE WITH A FRESH SMOOTH FINISH.

75/ BTL

White Wine

HYBRID -PINOT GRIGIO- RIPE CITRUS NOTES AND MELLOW MELON FLAVORS, SNAPPY, BRIGHT AND CITRUS ON THE FINISH.

6 GL

ANNABELLA CHARDONNAY- AROMAS OF PEAR AND ORANGE ZEST, ROUND AND LUSH WITH FLAVORS OF JUICY PEAR AND CITRUS WITH A HINT OF ALMOND.

10 GL/30 BTL

GUSTAV SCHMITT REISLING- SWEET BUT NOT TOO SWEET, BRIGHT ACIDITY KEEPS THIS RIESLING FRESH WITH FLAVORS OF PEAR AND APPLE WITH TOUCH OF HONEY.

9 GL/28 BTL

FIORI MOSCATO- SLIGHTLY SWEET FRIZZANTE, FRUITY AND REFRESHING.

7 GL/25 BTL

WALNUT SAUVIGNAON BLANC- BRIGHT CITRUS FLAVORS OF GRAPEFRUIT AND LIME ZEST. ZIPPY ACIDITY AND GREAT MINERALITY ON THE FRESH FINISH.

10 GL/ 30 BTL

Blush and Bubbles

ROUTAS ROSE

10 GL/ 30 BTL

DEOR EXTRA DRY SPUMANTE

9 GL/ 30 BTL